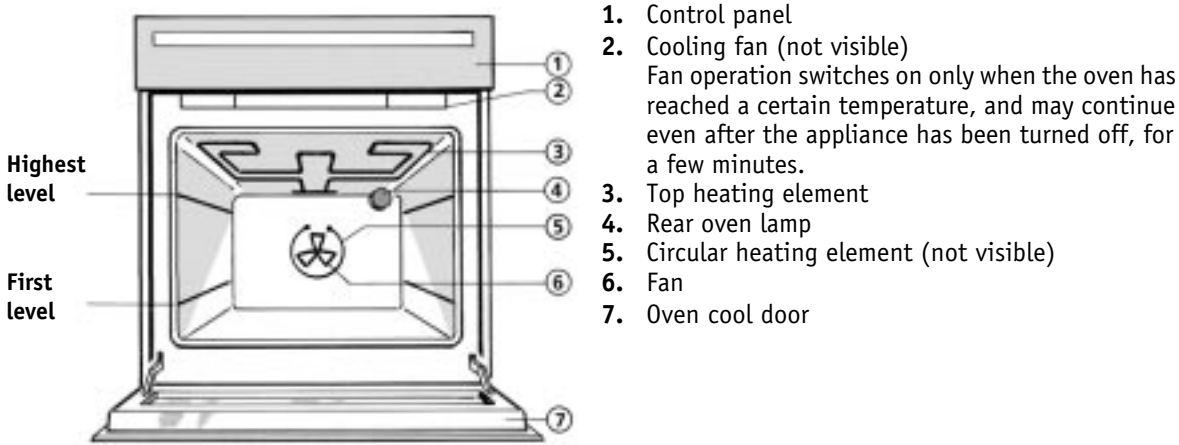


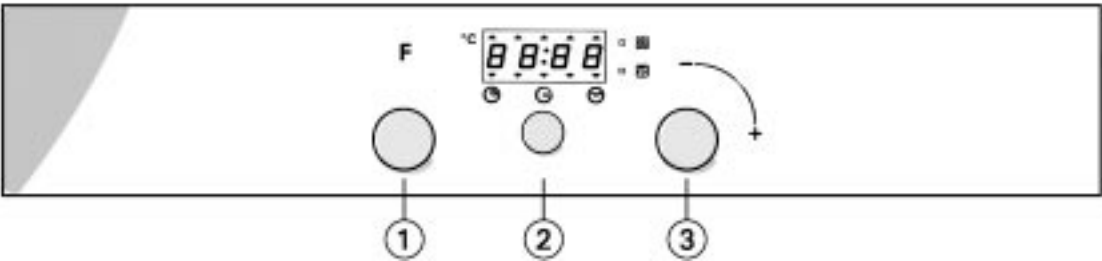
PRODUCT DESCRIPTION SHEET



ACCESSORIES









CONTROL PANEL




















- 1. ON/OFF - Function Selector Knob.
- 2. Confirm and programme selection button
- 3. Pre-set values changing knob (temperature, time, levels)

Oven functions table			
Function	Preset temperature	Adjustable temperature	Description of function
Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
MLTF (Heat Maintenance)	35°C - 60°C	-	<ul style="list-style-type: none">To keep the temperature steady inside the oven.35°C: to raise dough for bread and pizza.60°C: to keep food warm once it is cooked.It is advisable to use the first level.
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	<ul style="list-style-type: none">To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
GRILL	3	-	<ul style="list-style-type: none">Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast.The function allows various settings (1 min. - 5 max.).The default position is (3).Pre-heat the oven for 5 min. with the door closed.For best results, leave the oven door open when grilling.Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.It is advisable to turn the food during cooking.
TURBOGRILL	3	-	<ul style="list-style-type: none">This function is ideal for cooking large pieces of meat (roast beef, roast joints).The function allows various settings (1 min. - 5 max.).Preheat the oven for 3/5 min.During cooking the door must remain closed.When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.It is advisable to turn the food while it is cooked.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	3	2	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	3	3	200	100 - 110
Chicken, Rabbit, Duck		X	2	3	190	80 - 90
Turkey (kg. 4-6) + browning level: 3		X	1	3	200	160 - 180
Goose (2 Kg)		X	1	3	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	3	1	190	45 - 55
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna		X	3	2	190	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	200	50 - 60
Baked potatoes		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	1	-	180	40 - 50
Filled pies (with cheese)		X	2	-	180	70 - 80
Tarts		X	2	-	180	40 - 50
Applestrudel		X	1 - 3	-	200	50 - 55
Biscuits		X	1 - 3	-	200	20 - 30
Choux buns		X	1 - 3	-	180	35 - 45
Savoury pies		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	40 - 50
Meringues		-	1 - 3	-	120	120 - 150
Vol-au-vents		X	1 - 3	-	190	35 - 45
Soufflés		X	2	-	190	45 - 55

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Pork chops		X	4	5	35 - 45
Fish (cutlets)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
Chicken halves		X	3	5	45 - 55
Chicken halves		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Baked potatoes		X	3	5	50 - 60
Fish (Gilt-head, Trout)		X	3	5	50 - 60

N.B.: When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3).
Cooking times and temperatures are approximate only.